

FILE 'FSTA' ENTERED AT 14:44:15 ON 07 MAY 2003  
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FILE LAST UPDATED: 28 APR 2003 <20030428/UP>  
FILE COVERS 1969 TO DATE.

=> s foamed(w)chocolate  
478 FOAMED  
7238 CHOCOLATE  
L1 5 FOAMED(W)CHOCOLATE

=> d ll all 1-5

L1 ANSWER 1 OF 5 FSTA COPYRIGHT 2003 IFIS  
AN 2001(01):K0025 FSTA  
TI **Foamed chocolate** and process for producing the same.  
IN Matsui, M.; Okochi, M.; Kida, H.  
PA Fuji Oil Co. Ltd.; Fuji Oil, Osaka, Japan  
SO PCT International Patent Application, (2000)  
PI WO 2000057715 A1  
PRAI JP 1999-89060 19990330  
DT Patent  
LA Japanese  
SL English  
AB Production of a **foamed chocolate** product without need  
for special equipment or emulsifiers is described. The **foamed  
chocolate** has a light texture without being oily. The food is  
produced using a specific oil mixture (comprising an edible fat or oil  
with tri-saturated triglycerides containing behenic acid).  
CC K (Cocoa and Chocolate and Sugar Confectionery Products)  
CT CHOCOLATE PRODUCTS; PATENTS; PROCESSING

L1 ANSWER 2 OF 5 FSTA COPYRIGHT 2003 IFIS  
AN 1997(11):K0011 FSTA  
TI [Foams from chocolate. Aeration of fat-containing suspensions.]  
Schaeume aus Schokolade. Belueftung fetthaltiger Suspensionen.  
AU Anon.  
SO Suesswaren, (1997), 41 (9) 20-21, 5 ref.  
ISSN: 0039-4653  
DT Journal  
LA German  
AB Aeration of fat fillings is discussed with particular reference to  
manufacture of **foamed chocolate**. Aspects considered  
include: the contribution of fat to final product texture and quality;  
aeration of precrystallized chocolate using the vacuum method; and the  
phase inversion method for manufacture of crisp chocolate.  
CC K (Cocoa and Chocolate and Sugar Confectionery Products)  
CT CHOCOLATE; SUGAR CONFECTIONERY

L1 ANSWER 3 OF 5 FSTA COPYRIGHT 2003 IFIS  
AN 1984(12):L0893 FSTA  
TI Manufacturing a foamed confection.  
IN Richards, B. T.  
PA Cadbury Ltd.  
SO UK Patent Application, (1984)  
PI GB 2128924 A  
DT Patent  
LA English  
AB In the manufacture of a foamed confection, such as **foamed  
chocolate**, a confection is mixed with CO.sub.2 under pressure and  
passed still under pressure to a depositor. The mixture is discharged from  
the depositor through annular outlet orifices which are opened and closed

in turn by associated valves, so that at any one time some of the orifices are discharging the mixture, and the number of orifices which are closed does not vary. Each annular orifice has a length which is not greater than its diameter

CC L (Sugars, Syrups and Starches)  
CT CHOCOLATE; FOAMS; PATENTS; SUGAR CONFECTIONERY; PATENT; SUGAR CONFECTIONERY FOAMS

L1 ANSWER 4 OF 5 FSTA COPYRIGHT 2003 IFIS

AN 1973(08):K0072 FSTA

TI Continuous manufacture of foamed sweets.

PA Noel y Co. Ltd. SA

SO British Patent, (1973)

PI GB 1305520

DT Patent

LA English

AB A flowable plastic chocolate mass containing bubbles is poured at atmospheric pressure into a mould, which is passed through successively lower pressure zones to bring about expansion of the bubbles while cooling the outer surface to form a rigid dome.

CC K (Cocoa and Chocolate and Sugar Confectionery Products)

CT CHOCOLATE; **FOAMED CHOCOLATE. PATENT**

L1 ANSWER 5 OF 5 FSTA COPYRIGHT 2003 IFIS

AN 1971(04):K0044 FSTA

TI [Machine for producing foamed substances, preferably **foamed chocolate.**]

Maschine zur Herstellung von geschaeumten Materialien, vorzugsweise von lufthaltiger Schokolade.

PA Noel y Co. Ltd. SA Argentina de Dulces y Conservas

SO West German Patent Application, (1970)

PI DE 1607808

DT Patent

LA German

AB The machine comprises a low pressure chamber with connection pipes at the inlet and outlet. These guide a mould conveyor which has sealing elements sliding along the inner pipe walls. The pipes are longer than the distance between 2 elements. Continuous production is automatic.

CC K (Cocoa and Chocolate and Sugar Confectionery Products)

CT CHOCOLATE; FOAMS; FOAM

=> file stnguide

COST IN U.S. DOLLARS

SINCE FILE

TOTAL

ENTRY

SESSION

FULL ESTIMATED COST

9.97

10.18

FILE 'STNGUIDE' ENTERED AT 14:44:35 ON 07 MAY 2003

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FILE CONTAINS CURRENT INFORMATION.

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